

# Scott Harris Ltd



"Fresh thinking food and event design"



## Canapé Menus 2021

**Scott Harris has been providing Canapés to businesses and private clients for over 25 years. We are dedicated to providing our clients with a friendly professional service, coupled with innovative and delicious menus.**

We are pleased to enclose our latest Canapé selection. Scott Harris provides exciting, stunning and delicious menus to suit all tastes and budgets. All menus are made from only the finest ingredients sourced from local suppliers to cut down on our food miles. We also use fair trade products when possible and have an extensive recycling policy.

### NEW FOR 2021 SOCIAL DISTANCING CANAPE BOXES OR TRAYS

Most canapes can be served in individual trays or boxes for each guest  
Choose the canapes you require and how many boxes and these can be delivered directly to your event

Special Canapé menus delivered straight to your party!

Price based on 30+ guests

5% discount on 60+

7% discount on 100+

10% discount on 150 +

Discounts apply when choosing 6 items for a min of 60 of each item

**Chefs Selection + 5% discount on all numbers 30 + Min 5 items**

(Chefs selection is chosen on day before event and will be a selection of canapes split vegetarian, fish & meat)

**Hot menus require a chef on site**

We would also recommend a chef for all cold menus above 80 people when choosing 7 or more items  
**For all canape events we would recommend booking at least 7 days in advance (we do get fully booked)**

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Menus are designed for a minimum of **30** of each item (min 4 items)

Supplements of **25p** per canape will apply for numbers **20-29**

All menus can be individually boxed cold

## Fish Canapes Items £2.00each

Chefs selection 5% discount

### Smoked Salmon Bagel

smoked salmon cream cheese & chives

### Thai Prawn Kebabs

Tiger prawns sautéed in Thai spices

### Prawn Cocktail Spoons

Prawns in bloody mary sauce on spoons

### Breaded Fresh Salmon Sticks

Fresh salmon in bread crumbs & chefs dip

### Teriyaki Glazed Salmon Skewer

Fresh salmon honey & ginger teriyaki glaze

### Fresh Salmon & Avocado Crush

Spiced salmon avocado waffle basket

### Smoked Salmon & Asparagus \*

Asparagus cream cheese & smoked salmon

### Salmon or Crab Sesame Cone\*

Salmon/crab mousse & salad

### Hosomaki Sushi

Canape sushi rolls fresh & smoked salmon

### Beetroot Cured Gravavlax

Beetroot cured salmon blini & Cream cheese

### Fish Arancini & Aioli Dip

Chefs fish, rice & bread crumbs

### Cray fish Cocktail

Cray fish bloody mary sauce in puff pastry

### White Crab Chilli & Lime Salad \*

White crab, avocado lime salad spoons

### Asian Slaw & Prawn Salad

Asian slaw & prawn salad in waffle basket

### Spicy Coriander & Fillo Prawns

Sesame prawns, coriander in fillo cup

### Fresh or Smoked Salmon & Dill Tart

Mini tartlets filled with fish & dill

### Panko Crumbed Tiger Prawns

Breaded juicy tiger prawns & sweet chilli

\* £0.50 supplement

All prices are subject to vat

V =Vegan

## Meat Canapes £2.00each

Chefs selection 5% discount

### Prosciutto, Pear & Blue Cheese

Prosciutto & pear rolled with blue cheese

### Ras El Hanaught Chicken Fillet

Marinated chicken fillet in Moroccan spices

### Chicken Satay or Yakortori Skewer

Chicken skewers marinated in Thai sauce

### Spanish Chorizo Canape

Potato tortilla charred chorizo with chilli jam

### Chicken Fillet Katsu

Chicken fillets & panko bread crumbs

### Mini Canape Burger\*

Mini buns fillet of beef & all the trimmings

### Smoked Duck & Fig

Rosemary toast fig relish & smoked duck

### Quails Scotch Egg & Piccalilli

Mini breaded quail eggs

### Pulled Pork Slider or (Jack Fruit V)

Mini buns with shredded pork in BBQ sauce

### Quail Egg & Parma Ham

Quail egg Parma ham, chilli mayo en-croute

### Smoked Chicken & Parsley Pesto

Smoked chicken herb pesto & olive in fillo

### Seared Beef fillet\*

Fillet of beef skewer with horseradish cream

### Breast or pulled Duck & Hoisin

Sliced fillet in pancake, Q & spring onions

### Cucumber Blue Cheese & Prosciutto

Cucumber cup blue cheese & crisp ham

### Beef Carpaccio on Parmesan Shortbread

Fillet of beef mustard cream & chilli

### Asian Beef Salad

Asian beef salad served in a waffle basket

### Beef & Yorkshire Pudding

Mini Yorkshire fillet of beef, horseradish cream slow roasted cherry tomato

\* £0.50 supplement

All prices are subject to vat

V =Vegan

## Vegetarian & Vegan £2.00

Chefs selection 5% discount

### Goats Cheese Mini Pesto Cone\*

Goats cheese, rocket red onion Jam

### Mini Brie Bagel

Brie grape plum & ginger

### Squash & Pea Frittata

Potato, squash, tomato & pea puree

### Beetroot Basket & Goats Cheese

Beetroot basket goat's cheese, red onion

### Mushroom Frittata & Truffle

Frittata truffle cream and wild mushrooms

### Mozzarella & Pesto Skewer

Mozzarella, cherry toms, pesto & olive

### Vegetable Spring Rolls V

Vegetarian rolls & sweet chilli dip

### Vegan Sausage Rolls V

Scott Harris vegan mix

### Sweet Potato Skewers V

Vegetables & sweet potato in sauce

### Indian Savoury Selection V

Samosa bhajis, pakoras

### Falafel Bites V

Beetroot, spinach & sweet potato

### Goats Cheese & Aubergine Crostini

Garlic, aubergine, mint, goats cheese

### Parsley Pesto Parmesan Shortbreads

Parsley, pine nut & goats cheese

### Fig Red Onion Jam & Manchego

Oat/rye base with figs & cheese

### Blue Cheese Walnut & Pear Blini

Soft blue cheese, pear & Walnut

### Tart Selection

Goats cheese & red onion/Tomato mozzarella & basil  
Leek, onion and parmesan/ squash & blue cheese  
Wild mushroom truffle oil & parmesan

### Vegan Coloured Tulip Tartlets V

Jackfruit & BBQ Sauce/Beetroot  
Mediterranean veg & houmous  
Wild mushroom & truffle oil

\* £0.50 supplement

All prices are subject to vat

V =Vegan

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Menus are designed for a minimum of 50 people

Menus require heating facilities and a chef on site

## Hot & Cold menu 1

Hot items require a chef on site and heating facilities

### Hot

#### Persian Sausage Rolls

Scott Harris homemade Spiced sausage rolls

#### Mini Focaccia & Melting Mozzarella

Mini buns, mozzarella tomato & Olive

#### Tandoori Prawns with Yogurt

Tandoori spiced prawns with minted Yoghurt

#### Chilli Con Carne Cups

Classic chilli con carne served in pastry cups

#### Thai Spring Rolls Sweet Chilli Dip ▼

Crisp Fillo & Veggie filling

#### Gingered Chicken Cakes

Gingered chicken & Coriander Lime Mayo

#### Mini Canape Burger\*

Mini buns beef burger & all the trimmings

### Cold

#### Beef Fillet & Yorkshire Pudding

Mini Yorkshire fillet of beef, horseradish

#### Mini Brie Bagel

Brie & grape with plum & ginger chutney

#### Blue Cheese Walnut & Pear Blini

Soft blue cheese, pear & walnut

#### Panko Crumbed Tiger Prawns

Breaded juicy tiger prawns & sweet chilli

#### Spanish Chorizo Canape

Potato tortilla charred chorizo with chilli jam

\* £0.50 supplement

All menus can be individually boxed cold

7 Canape Selection £14.00

8 Canape Selection £16.00

9 Canape Selection £17.95

All prices are subject to vat

## Hot & Cold Menu 2

Hot items require a chef on site and heating facilities

### Hot

#### Teriyaki & Sesame Glazed Salmon

Salmon teriyaki glaze & sesame seeds

#### Mini Arrabiata Filled Potatoes

Mini roasted potatoes & chilli topping

#### Wild Mushroom Arancini

Mushroom & rice coated in bread crumb

#### Thai Fish Cakes

Thai Spiced fish & coated in bread crumbs

#### Cocktail Sausages Honey & Mustard

Our classic sausages in Honey & Mustard

#### Halloumi Fries

Halloumi sticks in bread crumbs

#### Chefs Chicken Sticks

Satay, yakatori, BBQ

### Cold

#### Smoked Salmon Bagels

Smoked salmon & Philadelphia cheese

#### Duo of Handmade Pastry Tarts

Mini tarts with various chef's veggie fillings

#### Black Sesame Cone\*

Smoked salmon mousse & lump fish caviar

#### Beef Fillet & Yorkshire Pudding

Mini Yorkshire fillet of beef, horseradish

#### Cray fish Cocktail

Cray fish bloody mary sauce on Spoon

#### Duck Breast Chinese Pancakes

Duck spring onion cucumber & plum sauce

All menus can be individually boxed cold

8 Canape Selection £16.00

9 Canape Selection £17.95

10 Canape Selection £19.90

All prices are subject to vat

## Hot & Cold Menu 3

Hot items require a chef on site and heating facilities

### Hot

#### Spiced Coconut Lamb Skewers

Marinated leg of lamb skewers

#### Mushroom & Hollandaise Tartlets

Wild mushrooms chive & hollandaise

#### Spicy Sweet Potato Skewers ▼

Sweet Potatoes vegetable in spicy sauce

#### Assorted Falafel Bites ▼

Beetroot, sweet potato, pea & mint

#### Honey Sesame Glazed Sausages

Sausages cooked in honey & mustard

#### Asian Pork Balls

Asian pork balls chilli lime dipping Sauce

#### Paella Style Arancini

The classic Italian fish canape

### Cold

#### Beef Carpaccio

Beef, truffle oil, parmesan on shortbread

#### Trio of Coloured Canape Shells ▼

Coloured vegan tarts with chefs' fillings

#### Squash & Pea Frittata

Potato, squash, pea puree & tomato

#### Teriyaki Glazed Salmon

Fresh salmon honey & ginger teriyaki glaze

#### Beetroot Cured Gravdax

Beetroot cured salmon blini & lumpfish

\* £0.50 supplement

All menus can be individually boxed cold

10 Canape Selection £19.90

11 Canape Selection £21.80

12 Canape Selection £23.70

All prices are subject to vat



**Sweet Items £2.00 per item (Minimum of 30 of one type)**

**10% discount when choosing 3 items for 80+**

**Hand Crafted Gourmet Mini Tartlet Selection**

(Pear & Chocolate, Apricot & Almond, Apple & Vanilla, Chocolate Praline, Lemon, Caramel)

**Mini Choux Buns with Fondant Fruit Centre Collection**

(Mango & Passion, Double Raspberry, Pistachio & Chocolate)

**Mini Goopy Chocolate Brownies**

**Amazing Selection of Mini Cheese Cakes**

**Raspberry Tartlets/Strawberry Tartlets/Passion Fruit & Lemon**

**5 Types of Mini Canapé Sweet Selection**

(Mini Tart, Mini Blood Orange Mousse, Blackcurrant Square, Coffee & Chocolate Rectangle)

**Fruit Skewers drizzled with Chocolate Sauce**

**Hand Crafted Mini Eclairs**

(Salted Caramel, Lemon, Chocolate, Pistachio)

**Mini Fruit Pavlovas with Berries & Cream**

**French Macaroon Assorted Flavour Selection Platter**

**Mini Lemon Meringue Tart**

**Fruit Mousse Cornetto with Fresh Fruits & Puree(min40) \* sup £0.50**

**Mini Bread & Butter Pudding with Custard**

**Mini Chocolate Black Forest Gateau**

**Passion Fruit Mousse on Sponge Base**

**Les Eclairons Selection 8 flavours**

(Pistachio, Mango, Chocolate, Caramel, Raspberry etc)

**Shot Glass Desserts \* £1.00 sup**

**Chefs Selection**

(A mix of sweet Canapés)

Standard weekday evening delivery Food £25.00 each way (before 1900 & no equipment central London)

Chef for the evening for all hot menus and numbers over 80 £150 6 hours

Waiting staff for the evening from £17.50-£19.00 min 4 hours

Manager required for all events that require running and supervision of staff £28.50 per hour min 4 hours

Food will be delivered on special canape platters with a collection next day

**Please call for your personal quote**